

RAW

Hamachi Crudo*

APPLES, YUZU, CILANTRO
24

Miso Cured Salmon*

PICKLED FRESNO CHILI,
SMOKED SEA SALT
22

Oysters*

PONZU MIGNONETTE
26 / 52

Bluefin Tuna Crispy Rice*

YUZU AIOLI
27

Sashimi Mori*

JAPANESE BLUEFIN TUNA,
ORA KING SALMON, YELLOWTAIL,
YUZU PONZU
35

Red Sea Bream Crudo*

CHERRY BLOSSOM & YUZU
VINAIGRETTE, SMOKED MENMA
22

Wagyu Steak Tartare*

CRISPY POTATO,
BLACK TRUFFLE,
CHILI CRUNCH AIOLI
32

Substitute seared A5 wagyu +25

Smoking Tuna*

YUZU KOSHO AIOLI, KIZAMI
WASABI, FRIED LEEKS
32

Japanese Tuna Flight*

WASABI AIOLI AKAMI,
TRUFFLE CHU-TORO,
KIZAMI WASABI OTORO
48

Kauboi Caviar*

KOJI CREAM, CHIVES,
PICKLED GINGER, WONTONS,
GRATED TOFU, SHALLOT
125

Hirame Crudo*

PASSION FRUIT VINAIGRETTE,
KAISO
22

カウボーイ

SMALL PLATES

COLD

Japanese Milk Toast

HOUSEMADE FRESH DAILY, MISO BUTTER AND HONEY
14

Spicy Cucumber Salad

SPICY SOY MARINADE, TOASTED SESAME SEEDS
16

Kauboi Salad

CARROT GINGER VINAIGRETTE, CHARRED EDAMAME, TOGARASHI TUILE
18

Little Gem

SESAME VIN, WONTONS, SHREDDED NAPA CABBAGE
19

HOT

Edamame

GARLIC SOY OR LIGHTLY SALTED
16

Crispy Pork Belly

CHILI XO, TOGARASHI SALT
24

Shishito Peppers

SOY GINGER GLAZE
16

Grilled Kauboi Ribs

AZ TERIYAKI SAUCE
24

K.F.C. *kauboi fried chicken*

TOGARASHI DIPPING SAUCE,
UMAMI RANCH
22

Tempura Spicy Shrimp

CHILI MAYO
28

A5 Wagyu Hot Stone

HABANERO PONZU, CHILI XO
95

Crispy Chicken Wings

KAUBOI BBQ SAUCE,
NUAC CHAM
22

NIGIRI

2 pieces per order

Hon-Maguro*

JAPANESE BLUEFIN TUNA 15

Hirame*

FLUKE 13

Kanpachi*

AMBERJACK 16

Sake*

ORA KING SALMON 14

Bluefin Otoro*

EXTRA FATTY TUNA MP

Madai*

RED SNAPPER 13

Hamachi*

YELLOWTAIL 14

Build Your Own Hand Roll*

SPICY HAMACHI, CHILI TUNA, FURIKAKE RICE,
CRISPY SHALLOTS, CUCUMBER, AVOCADO
45

MAKI

Desert Heat Roll*

SPICY TUNA, ROASTED POBLANOS, YELLOWTAIL,
JALAPENO RELISH
26

Yuzu Verde Roll*

TEMPURA LOBSTER, CUCUMBER, AVOCADO,
YUZU CHILE SALSA VERDE
24

Sonora Sunset Roll*

SEARED WAGYU SHORT RIB, SCALLION CREAM CHEESE,
WASABI TOBIKO, PICKLED RED ONION
25

Tombstone Roll

A5 WAGYU, CHUTORO, CAVIAR, GOLD LEAF
55

Camelback Cactus Roll*

SALMON, GRILLED NOPAL, CHARRED CORN, ORANGE,
CREAM CHEESE, TAJÍN
28

Saguaro Roll*

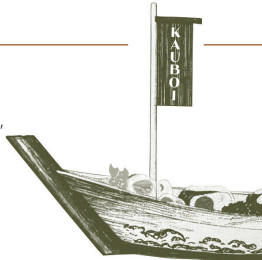
SOFT SHELL CRAB, TUNA, MANGO, HABANERO PONZU
26

Scottsdale Roll

SNOW CRAB SALAD, CHARRED JALAPENO AIOLI,
PINEAPPLE SALSA, AVOCADO
23

Kau-Bōto*

A STAMPEDE OF NIGIRI, SASHIMI,
AND SIGNATURE ROLLS
BUILT FOR HUNGRY KAUBOIS
AND KAUGIRLS
275



CHARCOAL-GRILLED YAKITORI

priced per skewer

Wagyu Short Rib
19

Wagyu New York
Strip*
19

Chicken Thigh
10

Faroe Island
Salmon
16

Lamb Chop
21

Chilean Seabass
18

Hawaiian
Blue Prawn*
18

Hokkaido Scallop*
16

Whole
Lobster Tail*
28

Pork Belly
12

LARGE PLATES

Faroe Island Salmon*
BURNT ONION DASHI
42

Chilean Seabass
BOK CHOY, BLACK BEAN SOY
54

Whole Fried Snapper*
ASSORTED PICKLES, LETTUCE CUPS AND SAUCES
77

Fire-Grilled Chicken
TAMARI-GINGER MARINADE
45

Pork Katsu
KAUBOI SLAW, TONKATSU SAUCE
48

HIGH STEAKS

GRILLED OVER LIVE FIRE

10 oz Filet*
88

8 oz Wagyu
Skirt Steak*
62

8 oz Wagyu Top Cap*
95

22 oz Bone-In Ribeye*
110



The Kauboi Cut*

40 OZ BONE-IN SENKU TOMAHAWK RIBEYE,
FLAMED AND CARVED TABLESIDE.

325

Global Wagyu Tasting*

Olive-Fed | Chocolate-Fed | A5 - 2 oz each

225

6 oz Japanese
A5 Strip*
175

ADDITIONAL OUNCES 30 / OZ

20 oz Bone-In
NY Strip*
120

40 oz
Porterhouse*
215

Kauboi Steak Sauce 6 | Red Yuzu Kosho Butter 6 | Kizami Chimichurri 6

Wagyu Fried Rice In Clay Pot*

SCALLIONS, CHILI CRUNCH,
SOY EGG YOLK, WAGYU SHORT RIB

55

Add lobster tail +20

CHARCOAL-FIRED VEGETABLES

Asparagus
TRUFFLE HOLLANDAISE
19

BBQ Carrots
VADOUVAN BUTTER,
SCALLIONS
18

Jumbo Crab Elote
COTIJA, TOGARASHI
26

Smoked Sweet Potatoes
TOGARASHI BUTTER,
CANDIED PECANS
17

Japanese Eggplant
MISO GLAZE
16

King Trumpet Mushrooms
SMOKED THYME BUTTER,
GARLIC BREAD CRUMBS
21

Togarashi Dusted Fries
CURRY DIPPING SAUCE
16

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
20% GRATUITY ON PARTIES OF 6 OR MORE. 03242026